

Gingerbread Recipe

Ingredients

3 1/2 cups SR flour
1 cup Plain flour
1 tablespoon ground ginger
2 teaspoons ground cinnamon
1 cup firmly packed brown sugar
185g butter
1/2 cup golden syrup
2 eggs, lightly beaten

Royal icing

1 egg whites

1 teaspoon lemon juice

1 1/2 cups pure icing sugar

Instructions

1. Using an electric mixer, combine flour, spice, butter and sugar.
2. In a separate bowl, combine eggs and golden syrup.
3. Add syrup mixture to the dough until just combined. It will look a bit crumbly.
4. Empty bowl contents on a floured surface and knead dough until it comes together.
5. Wrap dough in cling wrap and refrigerate dough for an hour.
6. Roll out dough to 5 mm thick and use a biscuit cutter to shape the dough.
7. Place shapes on a biscuits tray lined with baking paper.
8. Cook in a preheated 180 oven for about 15 minutes (until the bread is just golden).
9. Allow to cool before decorating.

Icing

Combine ingredients and either pipe on biscuits or cover entire biscuit and decorate. I didn't have a piping bag so I placed the icing in a plastic zip-lock bag and put a small puncture in one of the corners. Allow icing to set for about an hour.